



## ESTATE COLLECTION RESERVA SAUVIGNON BLANC 2012

### VITICULTURE

**Vineyard:** San Carlos, located near Cunaco in the Colchagua Valley. The blocks of this vineyard are 18 years old on average. This year a small percentage from Casablanca was included in the blend to enhance the wine's natural acidity and aromatic intensity.

**Soil:** Alluvial, extraordinarily porous sandy-clay soil with good drainage capable of effectively managing water delivery to the vines throughout the year.

**Climate:** The 2012 harvest was influenced by the La Niña phenomenon, which reduces the ocean's surface temperature and causes lower than normal precipitation and higher than normal temperatures. Temperatures were normal in spring 2011-2012, with no frost. Temperatures later rose and were very high during February and March and even into late April and early May. The resulting wines were concentrated, with silky tannins, good color, and very intense fruit.

**Vineyard management:** The vineyard is planted to a density of 3,600 vines per hectare and trained to a low vertical shoot position and spur-pruned. The shoots are tipped in the spring and early summer. Leaves are not pulled in order to keep the clusters covered throughout the ripening period to produce a more refreshing and intense wine with good volume.

### VINIFICATION

**Variety:** 100% Sauvignon Blanc. The final blend consists of 92% from Colchagua and 8% from Casablanca.

**Harvesting:** The grapes from Colchagua were harvested from February 19 to 22. Those from Casablanca were harvested between March 19 and 21. The fruit was machine-harvested at night to maintain the naturally low temperatures and prevent potential problems with oxidation. With the vineyard just one minute away from the cellar, the time between harvesting and destemming is very short, which contributes to the final quality of the wine.

**Vinification:** The grapes were destemmed without crushing and deposited into the press, where they were cold soaked for 8 to 10 hours at approximately 8°–10°C (46°–50°F) to extract the aromas and flavors in the skins and enhance the lush mouthfeel of the final wine. The must was drained and decanted for 36 to 48 hours at 8°C (46°F) then inoculated with selected yeasts. Fermentation took place at very low temperatures (10°–11°C/50°–52°F) in stainless steel tanks. Once the fermentation was complete, the wine remained on its lees for 2 months, with weekly stirring to improve integration and volume. The entire vinification process was reductive.

### LABORATORY ANALYSIS

Alcohol: 12.7% vol.

pH: 3.22

Total Acidity: 6.42 g/l

Residual Sugar: 2.70 g/l

Volatile Acidity: 0.36 g/l

### TASTING NOTES

Light greenish-yellow in color, this wine is clean and bright, almost transparent. The nose features standout citrus and exotic fruit aromas of lime, white peach, and melon accompanied by more complex mineral notes. Intense and fruity on the palate, well balanced with good volume, zingy acidity, and an enjoyable, pleasing finish.

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